

## **Starter**

Seared Brixham scallops, crispy bacon and butternut squash purée  
with sage butter £14.00

Brown crab and chilli tagliatelle £9.95

Thai style avocado and peanut salad £8.95 (VG/N)

Brown & Forest smoked eel with scrambled egg on curried brioche £10.00

Lancashire Bomb cheese soufflé, tomato salad and chutney £8.50 (V)

## **Main Course**

Celebration of West Country beef  
Sirloin, braised ox tail, beef bon bon with galette potato £28.00

Fillet of brill with crushed new potatoes, Bok Choi  
and grain mustard sauce £24.00

Fillet of sea bass with capers and tomato fondue, galette potato  
and grilled gem lettuce £24.00

Rabbit faggots, roast vegetables and onion gravy £18.00

Local Cep & Puffball mushroom tart with parmesan  
and green salad £15.00 (V)

French Fries £3.50

Side salad £3.50

Mixed greens £3.50

**Gluten free (GF)- Vegetarian (V)- Vegan (VG)-Contain nuts (N)**  
**For any information on Allergens, please ask a member of staff.**  
**All prices include VAT. Service at your discretion.**

## **Dessert**

Chocolate and salted caramel Paris-Brest £8.95

Passion fruit and custard tart with honeycomb £8.50

Vanilla panna cotta with Victoria plum and almond praline £8.00 (N)

Homemade sorbets and ice creams £6.00

Selection of French and English cheeses £10.00/£15.00

## **Dessert wine and Port**

2012 Château Pertarrieu, Sauternes, France 100ml £8.50

2015 Monbazillac, Domaine de l'Ancienne cure 100ml £6.50

2017 Botrytis Semillon, Deen de Bortoli, Vat5, Australia 100ml £9.00

Warre's Optima 10 year old Tawny Port 75ml £5.25

Walter Hicks, Western Hunt Ruby Port 75ml £3.75

Taylor's LBV port 75ml £5.00

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